

**Sweetpea Patisserie x Lady Qooza  
~ Cooking jamming Workshop ~**

***Cream Custard / Lotus paste Moon Cakes***

**Ingredients:**

**A: For the pastry:**

(Makes about 8-10 small moon cakes, about 50g each)

42g unsalted butter, softened  
30g syrup  
1 large egg yolk  
100g cake flour  
10g custard powder  
1/8 vanilla bean

**B (1): For the filling:**

(enough to fill about 8 small moon cakes)

27g whole egg  
40g sugar  
13.5g plain flour  
9g custard powder  
11g evaporated milk  
11g coconut milk  
67g unsalted butter, softened  
1-1.5 Chinese salted egg yolks (if you like it the way as I do, feel free to add more!)

**B (2): For lotus paste filling:**

Just simply use your choice of flavored lotus paste with a little salted egg yolks  
(We used Pandan and Chinese-tea-honey flavored lotus paste this time)

**How to:**

**A. For pastry:**

1. In a small bowl, sift together the flour and custard powder.
2. In another mixing bowl, cream the butter and syrup together until creamy and silky.  
Add in the egg yolk, whisk thoroughly until smooth.
3. Add the sifted dry ingredients and the tiny seeds from the vanilla bean to the butter mixture, stir gently until you have a very smooth paste.
4. Divide the dough into equal sized balls, each weigh 20g.



**B: For the filling:**

1. Whisk the egg, sugar, evaporated milk and coconut milk together in a large mixing bowl until smooth, add in sifted plain flour and custard powder, whisk until really smooth and lump free.
2. Transfer the mixture in a shallow heat proof dish, cover the dish with plastic wrap, steam for about one hour. Let it cool completely.
3. Meanwhile, brush each salted egg yolk with whisky, bake at 150C for about 7-10 minutes until you see bubble appear around the yolks. Mash them when they are still hot.
4. Gradually add the softened butter into the cooled steamed custard, stir until smooth.
5. Add in the mashed salted egg yolks. If it's hard to stir, use your hands to knead it a little.
6. Place the filling mixture in fridge overnight before use.

**To make the moon cake:**

1. Divide the filling into equal sized balls, each weigh about 25g.
2. Roll each dough into a thin round disk.
3. Place the filling in the center of the rolled out dough, then wrap around to seal. Make it round again.
4. Dust the moon cake molds with plain flour, then press on the filled dough firmly, release on parchment paper lined baking tray.
5. Bake at 200C for 3 minutes, take them out from the oven, brush with egg wash, return to the oven to bake for another 5 minutes. Take out again and apply one more layer of egg wash, continue to bake for about another 20 minutes until fully bakes through.
6. They are best served while still warm!

*~~Bon Appetite~~*